

United States Patent and Trademark Office

UNITED STATES DEPARTMENT OF COMMERCE United States Patent and Trademark Office Address: COMMISSIONER FOR PATENTS P.O. Box 1450 Alexandria, Virginia 22313-1450 www.uspto.gov

APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO. CONFIRMATION NO.		
10/680,867	10/06/2003	Tetsuya Fukaya	KGMEP015	4382	
22434 BEYER WEAV	7590 08/03/200 VER LLP	7	EXAMINER		
P.O. BOX 7025	· -		TRAN LIEN, THUY		
OAKLAND, CA 94612-0250			ART UNIT	PAPER NUMBER	
		•	1761		
			MAIL DATE	DELIVERY MODE	
,			08/03/2007	PAPER	

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

		Application 1	No.	Applicant(s)			
Office Action Summary		10/680,867		FUKAYA ET AL.			
		Examiner		Art Unit			
		Lien T. Tran		1761			
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply							
A SH WHIC - Exter after - If NC - Failu Any	ORTENED STATUTORY PERIOD FOR REPLY CHEVER IS LONGER, FROM THE MAILING DANS IN THE MAIL	ATE OF THIS 36(a). In no event, will apply and will ex e, cause the applicat	COMMUNICATION however, may a reply be time six (6) MONTHS from to become ABANDONE	N. nely filed the mailing date of this communication. D (35 U.S.C. § 133).			
	Responsive to communication(s) filed on 30 4	nril 2007					
<i>,</i> —	Responsive to communication(s) filed on <u>30 April 2007</u> . This action is FINAL . 2b) This action is non-final.						
,	Since this application is in condition for allowance except for formal matters, prosecution as to the merits is						
,	closed in accordance with the practice under Ex parte Quayle, 1935 C.D. 11, 453 O.G. 213.						
Disposit	ion of Claims						
5)□ 6)⊠ 7)□	4) ☐ Claim(s) 1,5,9,10,12,13,15,16,18,19,21,22,24 and 25 is/are pending in the application. 4a) Of the above claim(s) is/are withdrawn from consideration. 5) ☐ Claim(s) is/are allowed. 6) ☐ Claim(s) 1,5,9,10,12,13,15,16,18,19,21,22,24 and 25 is/are rejected. 7) ☐ Claim(s) is/are objected to. 8) ☐ Claim(s) are subject to restriction and/or election requirement.						
Applicat	ion Papers						
,	The specification is objected to by the Examine						
10) The drawing(s) filed on is/are: a) accepted or b) objected to by the Examiner.							
	Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a). Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).						
11) The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.							
Priority (under 35 U.S.C. § 119						
12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f). a) All b) Some * c) None of: 1. Certified copies of the priority documents have been received. 2. Certified copies of the priority documents have been received in Application No. 3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)). * See the attached detailed Office action for a list of the certified copies not received.							
2) Notice Notice	nt(s) ce of References Cited (PTO-892) ce of Draftsperson's Patent Drawing Review (PTO-948) mation Disclosure Statement(s) (PTO/SB/08) er No(s)/Mail Date	5)	Interview Summary Paper No(s)/Mail D. Notice of Informal F. Other:	ate			

Application/Control Number: 10/680,867

Art Unit: 1761

The 112 rejections are hereby withdrawn because applicant's argument is found to be persuasive.

Claims 1,5,9-10,12-13,15-16,18-19,21-22,24-25 are rejected under 35 U.S.C. 103(a) as being unpatentable over Tsen et al in view of Meyer and Goto et al..

Tsen et al disclose a process for the preparation of canned, retorted pastas. The process comprises the steps of placing the pasta in a container along with water, sealing the container, retorting the container at a temperature of at least about 110 degree C and pressures of at least 10 psi for a period of at least 10 minutes.

Tsen et al do not disclose the Fo value, sealing after treatment, increasing and releasing pressure cycles, the temperature and pressure differential, preliminarily sterilizing the surface of the pasta and adjusting the pH to 2.5-4.2.

Meyer teaches a method for sterilizing food using repeated cycles of increasing and releasing the pressure (see col. 2 line 45 through col. 3 line 22)

Goto et al disclose a process for preparing pasta sauce contained in a container.

They teach sterilization treatment can be done before sealing the container,
simultaneously with sealing the container or after sealing the container..

The Fo value can vary depending on the extent and degree of sterilization or pasteurization. In absence of showing of criticality or unexpected result, the Fo value a result-effective variable which can readily be determined by one skilled in the art to obtain the most optimum sterilization. In the Tsen et al process, it is obvious the pressure is released after retorting. As to the repeated increasing and releasing cycles, the concept of using repeated cycles of pressurization is known in the art as shown by

Art Unit: 1761

Meyer. It would have been obvious to one skilled in the art to use repeated cycles of treatment depending on the degree of sterilization wanted. The extent of sterilization can vary depending on the type of food and the microbial activity targeted. For example, some microorganism can survive high temperature and high pressure for a period of time; in such instance, it is necessary to repeat the treatment cycle to ensure complete destruction of the microbial activity. The use of repeated cycles, number of cycles, the pressure and temperature are all result-effective variable which can readily be determined by one skilled in the art through routine experimentation so that the most optimum result will be obtained. It would have been obvious to preliminarily sterilize the surface of the pasta and to steam after sealing to further enhance the shelf stability of the product. It would have been an obvious matter of choice to seal after or before retorting because both alternatives are known to be done as shown by Goto et al. The concept of using low pH to help in reducing sterilization or pasteurization treatment is well known in the art; it would have been obvious to one skilled in the art to use low pH water so that the sterilizing process can be shorten or less severe condition is used. It would have been within the skill of one in the art to determine the proper ratio of pasta and water.

In the response filed 4/30/07, applicant argues that the claimed method requires boiling inside a retort without sealing it. Sterilization before sealing, after sealing or simultaneously with sealing are all known alternative as shown by the new Goto et al reference; thus, it would have been obvious to one skilled in the art to select any known alternative. Applicant comments that the Tsen's method does not the problem of

Application/Control Number: 10/680,867

Art Unit: 1761

floating up and failing to boil because the pasta is sealed. The increasing and releasing of pressure can be done without the problem of floating and failing to boil as shown by the Meyer reference. Sterilizing the pasta without sealing it is a known alternative as shown by Goto et al; it would have been obvious to select an alternative step to carry out the same function. Applicant argues the Meyer process uses ultra high pressure in which the claimed pressure is hardly comparable. The Meyer reference is only relied upon for the teaching of using repeated cycles. It would have been obvious not to use ultra high pressure if such process is not desired.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T. Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Monday-Thursday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Hendricks Keith can be reached on 571-272-1401. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Application/Control Number: 10/680,867 Page 5

Art Unit: 1761

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

July 31, 2007

LIEN TRAN PRIMARY EXAMINER

group 1700